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## **DRAFT EAST AFRICAN STANDARD**

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**Fresh cassava leaves — Specification**

**EAST AFRICAN COMMUNITY**

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## Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the Principles and procedures for development of East African Standards. XXXXXX.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 016, *Fresh fruits, vegetables, tubers and flowers*.

This second edition cancels and replaces the first edition (EAS 780:2012), which has been technically revised.

Attention is drawn to the possibility that some of the elements of this document may be subject of patent rights. EAC shall not be held responsible for identifying any or all such patent rights.

## Fresh cassava leaves — Specification

### 1 Scope

This Draft East Africa Standard specifies the requirements, sampling and test methods for fresh cassava leaves of *Manihot esculenta* Crantz, or *Manihot glaziovii*, for preparation before human consumption.

### 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies

EAS 38, *General standard for labeling of prepackaged foods*

EAS 39, *Hygiene in the food and drink manufacturing industry – Code of practice*

EAS 103, *Schedule for permitted food additives*

CAC/RCP 44, *Code of practice for packaging and transport of fresh fruit and vegetables*

CAC/RCP 53, *Code of Hygienic Practice for Fresh Fruits and Vegetables*

Codex Stan 192

CODEX STAN 193, *Codex general standard for contaminants and toxins in food and feed*

ISO 874, *Fresh fruits and vegetables – Sampling*

### 3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at <http://www.iso.org/obp>

#### 3.1

##### **fresh cassava leaves**

leaves obtained from a plant of the species *Manihot esculenta* Crantz or *Manihot glaziovii* having visual characteristics of colour, texture and firmness typical of just harvested cassava leaves

#### 3.2

##### **sound/wholesome**

free from disease and physiological deterioration (such as but not limited to decay, breakdown, freezing damage) or adulteration/contamination, that appreciably affects their appearance, edibility, the keeping quality of the produce or market value

**3.3 clean**  
practically free from dirt or staining and practically no loose dirt or other foreign matter present on the product and in the packaging material

**3.4 practically free**  
produce without defects in excess of those that can be expected to result from, and be consistent with good agronomical and handling practices employed in the production and marketing of the fresh cassava leaves

**3.5 extraneous matter**  
organic matter of plant origin other than the fresh cassava leaves

**3.6 foreign matter**  
organic and inorganic materials (such as sand, soil, glass) other than extraneous matter in the leaves

**3.7 food grade material**  
material which will safeguard the hygienic, safety, nutritional, technological and organoleptic qualities of the product

**3.8 tender**  
easily broken, cut, or crushed; soft; not tough

## **4 Requirements**

### **4.1 General requirements**

Fresh cassava leaves shall be:

- a) tender;
- b) fresh in appearance;
- c) sound/wholesome;
- d) free from damage caused by unsuitable washing or soaking;
- e) practically free from any visible foreign and extraneous matter; and
- f) free from any foreign odour.

## **5 Presentation**

Fresh cassava leaves may be presented in one of the following forms:

- a) bundles firmly bound where stalks on the outside of each bundle correspond in appearance. Bundles shall be arranged evenly in the package, each bundle may be protected by paper. In any one package, bundles shall be of the same length;
- b) arranged, but not bundled in the package;
- c) packaged stalk free leaves;

- d) prepackaged units placed in another package; and
- e) macerated and packed.

## **6 Food additives**

Fresh cassava leaves may be preserved by use of food additives such as wax, in accordance with Codex Stan 192

## **7 Contaminants**

### **7.1 Heavy metals**

Fresh cassava leaves shall comply with the maximum levels of contaminants given in CODEX STAN 193.

### **7.2 Pesticide residues**

Fresh cassava leaves shall conform to those maximum residue limits for pesticide residues established by Codex Alimentarius Commission for this commodity.

## **8 Hygiene**

Fresh cassava leaves shall be handled in hygienic manner in accordance with EAS 39 and CAC/RCP 53.

## **9 Packaging**

Fresh cassava leaves shall be packaged in food grade material. Fresh cassava leaves shall be packaged in each container in compliance with CAC/RCP 44.

## **11 Labelling**

**11.1** In addition to the requirements of EAS 38, the following specific requirements shall apply and shall be legibly and indelibly marked:

- a) name of the produce, "Fresh cassava leaves";
- b) name and location address of the manufacturer/exporter/packer;
- c) country of origin of the produce;
- d) net weight (in metric system);
- e) lot identification (batch number);
- f) declaration of preservatives, if used;
- g) date of harvest;
- h) packing date;
- i) storage conditions;



- j) name of variety;
- k) form of presentation;
- l) best before date; and
- m) instructions for use.

**11.2** When labelling non-retail packages, information for non-retail packages shall either be given on the packages or in accompanying documents, except that the name of the produce, lot identification and the name and address of the manufacturer or packer shall appear on the package.

## **12 Sampling**

Sampling of fresh cassava leaves shall be done in accordance with ISO 874.

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## Bibliography

- [1] EAS 780:2012, *Fresh cassava leaves — Specification*

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